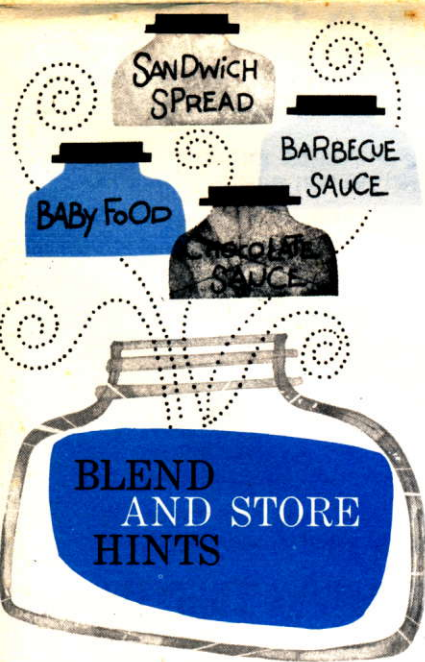
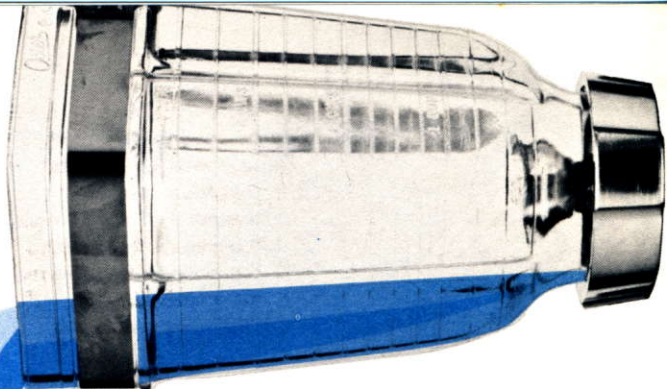




BLEND AND STORE HINTS

Champion cooks
have many tricks
for preparing
recipes easier . . .
faster . . . and
with more finesse
to bring out
all the flavor.



For instance, they know the secret of using OSTER'S $\frac{1}{2}$ pint Blend-and-Store Jars (with the OSTERIZER of course). These jars are perfect in size for freshly preparing and storing in the same container:

chocolate sauces and other toppings

party dips and sandwich spreads

foods for the baby

garnishings, such as parsley

barbecue and other meat sauces

whole bean coffee

(ah, what this does for flavor!)

nutmeats, peppercorns, even
poppy seed

and almost all non-liquid recipes when you want portions just for one or two persons.

Discover Blend-and Store secrets yourself . . . try the enclosed recipes soon.

SEASONED SALT



- 6 tablespoons salt
- $\frac{1}{2}$ teaspoon dried thyme leaves
- $\frac{1}{2}$ teaspoon marjoram
- $\frac{1}{2}$ teaspoon garlic salt
- $2\frac{1}{4}$ teaspoons paprika
- $\frac{1}{2}$ teaspoon curry powder
- 1 teaspoon dry mustard
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{8}$ teaspoon dill seed
- $\frac{1}{2}$ teaspoon celery salt



Put all ingredients into OSTERIZER Blend-and-Store Jar. Process until blended.

DEVILED EGGS

- 4 hard cooked eggs
- $1\frac{1}{2}$ teaspoons vinegar
- $\frac{1}{4}$ teaspoon dry mustard
- Dash black pepper

- 6 tablespoons mayonnaise
- 1 slice onion
- $\frac{1}{4}$ teaspoon salt
- Dash paprika

Cut hard cooked eggs in half lengthwise; remove yolks. Put yolks into OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Add all other ingredients and process until smooth. If mixture is too thick, additional liquid may be added. Refill whites with the mixture and sprinkle with paprika to garnish.

Yield: 4 servings

SARDINE SPREAD

- 1 — $3\frac{1}{2}$ oz. can oil packed sardines, drained
- 1 hard cooked egg yolk

- 1 small wedge lemon
- 1 slice onion
- 2 tablespoons mayonnaise

Put all the ingredients into the OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Process until smooth. Spread on toast rounds.

Yield: $\frac{3}{4}$ cup

FESTIVE CHEESE SPREAD

- $\frac{1}{2}$ cup Cheddar cheese, cubed
- $\frac{1}{4}$ green pepper

- 1 slice pimienta
- 1 — 2 teaspoon dill pickle brine

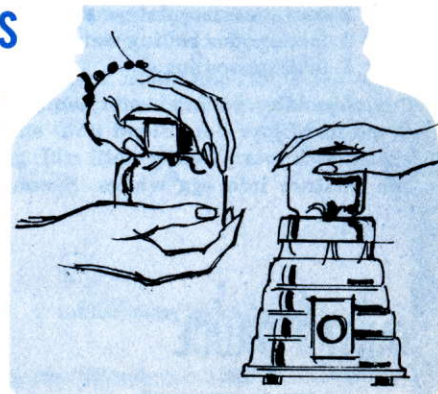
Put all the ingredients into the OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Process until blended. Spread on crackers or rye toast rounds.

Yield: $\frac{3}{4}$ cup

OSTERIZER $\frac{1}{2}$

PINT BLEND-AND-STORE JARS

After the food has been put into the OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar, place the processing disc over mouth of jar with blades down. (Do not use rubber sealing ring.) Screw cap on and seat unit on motor base. Hold small jar with one hand while motor is running. Process until the desired consistency has been obtained.



To puree meats: Put $\frac{1}{2}$ cup cooked meat which has all the bone and fiber removed into the container. (Cut meat into 1 inch pieces.) Add about 2 tablespoons of liquid, preferably hot gravy, meat broth, or milk. Follow general directions. More liquid can be added if desired.



To puree fruits or vegetables: When pureeing fruits or vegetables, the amount of liquid added is determined by the moisture content of the fruit or vegetable. Some fruits and vegetables such as pears, peaches, berries, green peppers, and celery do not require the addition of liquid. Others such as beans, carrots, apples, bananas, etc., require the addition of enough liquid such as milk, water or juices to produce a smooth puree.



To chop: Parsley, nut meats, or firm fruits and vegetables such as carrots, onions, apples, green peppers, cut into 1" pieces and process $\frac{1}{2}$ cup at a time by turning on and off, on and off. Empty Blend-and-Store jar and repeat process until desired quantity is obtained.

To grate or grind: Orange rind, lemon rind, coconut, cheese, peppercorns, poppy seed, coffee beans, grains, process $\frac{1}{2}$ cup at a time.

Pulverize $\frac{1}{2}$ cup sugar at a time until reduced to a finer, quick dissolving sugar for fruits and beverages.

PINEAPPLE-FRANKFURTER SPREAD

- 2 frankfurters, cut into 1" pieces
- 1 thin slice pineapple
- 1 tablespoon mayonnaise

Put the ingredients into the OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar and process until frankfurters are finely chopped. Use for hors d'oeuvre spread.

Yield: $\frac{1}{2}$ cup

LIVERWURST SPREAD

- 3 ounces liverwurst
- 1 teaspoon mustard
- 2 tablespoons pickle relish

Put the ingredients into the OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Process until smooth. Use for sandwich or hors d'oeuvre spread.

Yield: $\frac{1}{2}$ cup

CREAMY COLE SLAW DRESSING

- $\frac{1}{2}$ cup mayonnaise
- 1 tablespoon lemon juice
- 1 teaspoon sugar
- $\frac{1}{8}$ teaspoon Accent
- $\frac{1}{4}$ cup thick sour cream
- 2 teaspoons celery seed
- $\frac{1}{4}$ teaspoon salt
- Few grains pepper

Put all the ingredients into the OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Blend. Pour over cabbage.

Yield: Approx. 1 cup

ORANGE TOAST

- 2 tablespoons butter
- $\frac{1}{2}$ cup sugar
- 8 slices toast
- $\frac{1}{4}$ orange
- Dash cloves

Put butter, orange, sugar, and cloves into OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Process until smooth. Spread on hot toast. Broil slowly until topping bubbles and begins to brown.

Yield: Topping for 8 slices

CHOCOLATE-RUM DESSERT

- 2 oz. bitter chocolate, cut up
- 3 tablespoons boiling water
- 5 tablespoons sugar
- 1 teaspoon rum flavoring
- 2 eggs, separated

Put chocolate, boiling water, and rum flavoring into OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Blend until smooth. Add egg yolks and blend. Beat egg whites with rotary beater until stiff, gradually adding sugar, and fold the chocolate mixture into egg whites. Spoon into dessert dishes and chill until firm.

Yield: 3 to 4 servings

TARTAR SAUCE

- $\frac{1}{2}$ cup mayonnaise
- 6 — 8 pitted green olives
- 1 slice onion
- 2 sweet pickles, cut into 1 inch pieces
- 1 tablespoon capers

Put all ingredients into OSTERIZER $\frac{1}{2}$ pint Blend-and-Store Jar. Process until the pickles and olives are finely grated. Serve with seafoods.

Yield: $\frac{3}{4}$ cup

SEAFOOD COCKTAIL SAUCE

- $\frac{1}{2}$ cup tomato catsup
- $\frac{1}{2}$ lemon, cut into pieces
- $\frac{1}{2}$ tablespoon horseradish
- $\frac{1}{4}$ cup chili sauce
- $\frac{1}{2}$ teaspoon Worcestershire sauce

Put all the ingredients into the OSTERIZER Blend-and-Store Jar and process until smooth. Serve with shrimp, oysters, lobster, and crab.

Yield: $\frac{3}{4}$ cup

